



## FATS, OILS, GREASE B-11

Development Services

**Building Division**

1635 Faraday Avenue

760-602-2719

[www.carlsbadca.gov](http://www.carlsbadca.gov)

### **Commercial Kitchen / Restaurant Fats, Oils and Grease (FOG) Plan Check Submittal Requirements**

*The City of Carlsbad amended Title 13 of the Carlsbad Municipal Code by revising sections 13.04.010 and 13.04.050 and by the addition of Section 13.06 establishing a Fats, Oils and Grease Program. This applies to new construction, remodeling, tenant improvements or change of ownership for all food service establishments or commercial kitchens.*

**If your project is located in the Vallecitos or Leucadia Sewer District you need to contact them directly.**

### **MINIMUM FOG PLAN CHECK REQUIREMENTS**

- All plans submitted shall be prepared signed and stamped by a architect/engineer registered/licensed in the State Of California and a City of Carlsbad Building Division plan check number
- All the sheets to be labeled F.O.G.
- Two sets of plans, minimum size 24x36
- Site plan with Food Service Establishment name, address including street name, north arrow and existing underground utilities
- FOG plan with grease waste line(s) marked "GW", sanitary line(s) marked with an "S"
- Complete plumbing isometric drawing showing waste and vent sizes
- Floor plan with kitchen equipment schedule specifying which fixtures will drain to grease control device
- City of Carlsbad approved grease interceptor specification drawing copied onto the submittal (last page of this handout)
- Grease interceptor/grease trap manufacture, make, model number, size, GPM/flow rate and proposed location of the device shown on site plan/floor plan
- 2010 California Plumbing Code section 1015.4 used for sizing device. All sizing calculations shall be included on submittal. All FOG disposal systems shall meet the requirements of section 1014.0 of the 2010 California Plumbing Code
- All installations of a smaller under sink grease trap shall be required to be vented and install a down stream clean out as well as an up stream manufacturer approved flow control device. The device shall comply with all sizing and other requirements as noted in the California Plumbing Code.
- Health Department approval

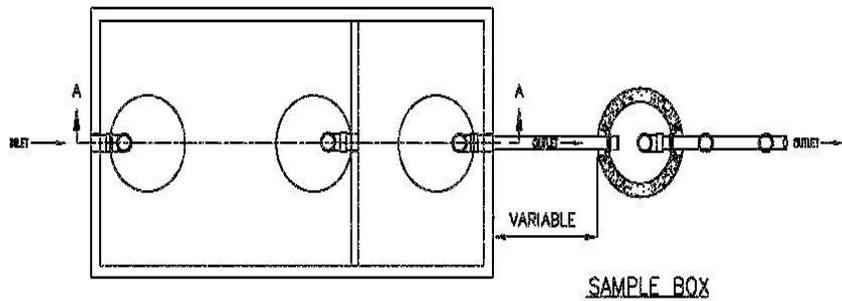
# GREASE INTERCEPTOR TANK WITH SAMPLE BOX

Requirements:

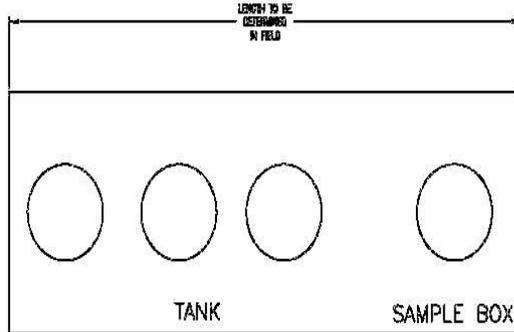
1. Size and location of interceptor to be approved prior to installation.
2. Interceptor to have:
  - a. Sample Box
  - b. Sanitary Tee; inside sample box, discharge side
  - c. Vent
  - d. Cleanout prior to internal connection
  - e. Manhole at each internal baffle tube – no more than 10' between manholes
3. Inspection of Interceptor
  - a. All connections to interceptor to be inspected prior to backfill
  - b. Interceptor to be filled with water prior to inspection, per manufacturer's instruction or request
4. All manholes and sample boxes to be installed a minimum of 1/2" above finish grade/pavement with a concrete collar a minimum of 18" around all manhole lids

The Grease Interceptor shall be sized using the current Uniform Plumbing Code, Section 1014.3.6. The minimum submittal shall be this document or manufacturer cut sheet containing A-E in requirement 2.

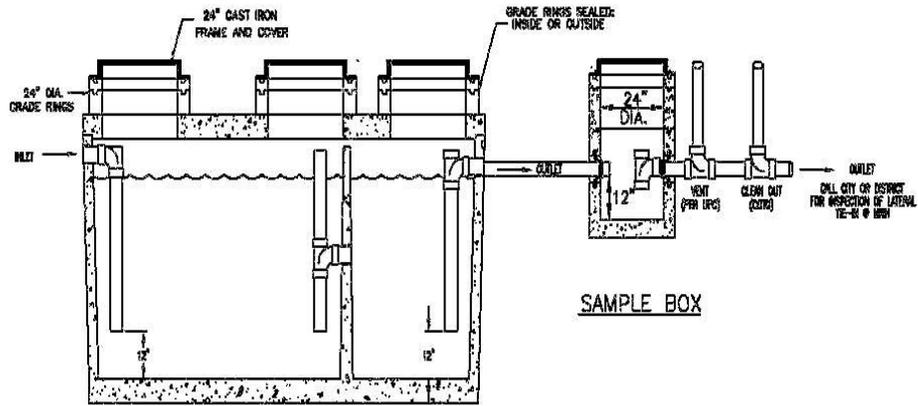
8536



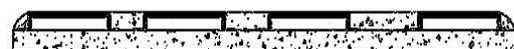
PLAN VIEW



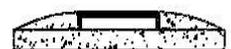
CONCRETE COLLAR DETAIL  
PLAN VIEW



SIDE VIEW



PLAN VIEW



END VIEW